

# HAWTHORN DINNER LIMITED MENU

February 14-16, 2025 • 4pm-close

## APPETIZERS

**\*CRAB CAKE** 35  
tobiko caviar, lemon buerre blanc,  
poached egg, herb salad

 **ESCARGOTS DE BOURGOGNE** 23  
shallot, butter, garlic, parsley

**\*FILET MIGNON TARTARE** 31  
hand cut filet mignon, butter lettuce,  
dijon mustard vinaigrette, french fries

## CHILLED SEAFOOD

**\*SHRIMP COCKTAIL** 25 GF  
hawthorn cocktail sauce, lemon

**\*SEAFOOD TOWER** 85 GF  
chilled crab claws & legs, jumbo shrimp  
shucked oysters, chilled lobster, lemon,  
mignonette, cocktail sauce

## SOUPS & SALADS

**ONION SOUP** 15  
sherry, sourdough crouton, gruyère cheese

**LOBSTER BISQUE** 29  
petit lobster salad, orange  
*poured table side*

**CAESAR SALAD** 19  
baby heart romaine, sourdough croutons,  
white anchovies, tomato,  
shaved parmesan cheese

**WEDGE SALAD** 19 GF  
peppered neuske's bacon, tomato,  
hard boiled egg, blue cheese,  
crispy shallots, blue cheese dressing

**CHOPPED SALAD** 19 GF  
romaine, roasted corn, tomatoes, bacon,  
carrots, zucchini, crispy potatoes,  
french dressing

## ENTRÉES

**\*KING SALMON** 55 GF  
lightly seared, green lentils,  
carrots, arugula

**\*HALF ROTISSERIE CHICKEN** 45  
fried smashed fingerling potatoes,  
garlic butter, albufera sauce

**\*DIVER SCALLOPS** 55 GF  
pan seared scallops,  
cauliflower mousseline  
apple-cauliflower croquant,  
champagne vinaigrette

**\*HALIBUT** 43 GF  
pan seared, buttery fingerling potatoes,  
haricot verts, truffled poultry jus

**\*14 OZ. LOBSTER TAIL** 84 GF  
cold canadian waters

**\*SURF & TURF** 75  
8 oz. filet mignon,  
wild caught colossal prawn,  
red chimichurri sauce

**PORTOBELLO STEAK** 33 GF, VE  
arugula salad, sauce vierge,  
crispy garlic

## BIG CUTS

SERVES TWO

*served over roasted potatoes, choice of vegetable  
a trio of sauces, sliced to share*

**\*48 OZ. PORTERHOUSE** 132 GF

## STEAKS & CHOPS

**\*24 OZ. PRIME BONE-IN RIBEYE** 79

**\*8 OZ. FILET MIGNON** 57 GF

**\*10 OZ. FILET MIGNON** 62 GF

## HOUSE DRY

**\*16 OZ. PRIME RIBEYE** 67 GF

**\*14 OZ. PRIME NEW YORK STRIP**

**\*32 OZ. NEW YORK STRIP** 128 GF  
*serves two*, served over roasted potatoes,  
choice of vegetable, a trio of sauces,  
sliced to share

### STEAK ADDITIONS:

**Blue Cheese Crust** 7 GF • **Au Poivre** 7 GF • **\*Oscar Style** 20 GF • **\*Colossal Tiger Prawn (1)** 22 GF  
**\*Diver Scallops (2)** 26 GF • **\*1/2 King Crab Leg** 50 GF • **\*Bone Marrow Brulee (1)** 12 GF •

### SAUCES:

**\*Bearnaise** 4 •  **Red Chimichuri Sauce** 5 • **Green Peppercorn Sauce** 5 • **Bourdelaise Sauce** 5 • **Horseradish Cream**

### SIDES:

**Potato Mousseline** 9 GF, V  
creamy, butter

**Cremini Mushrooms** 12 GF, VE  
garlic, thyme, parsley, white wine

**Charred Broccolini** 14 GF  
lemon garlic sauce, garlic chips, charred lemon

**Fully Loaded Potato** 12 GF  
sour cream, butter, chive, bacon, cheddar

**Crispy Brussel Sprouts** 12 v  
spicy aioli

**Creamed Spinach** 12 GF, V  
onion, garlic, cream, nutmeg

**Asparagus Gratin** 15 GF, V

**Mac & Cheese** 12 v  
cavatappi pasta, cheddar cheese

## VALENTINE'S DAY DINNER

### 1ST COURSE

choice of:

#### POTATO VELOUTE

Black truffle

or

#### LOBSTER

Grapefruit, radish, butter lettuce, radicchio  
champagne vinaigrette

### 2ND COURSE

choice of:

#### JOHN DORY

Littlenut clams, carrot Vichy,  
carrot-cumin emulsion

or

#### BEEF

Bone in filet, braised artichoke,  
mushroom-red wine sauce

### DESSERT

choice of:

#### STRAWBERRY NAPOLEON

Ripe strawberries, heart-shaped pastry  
filled with white chocolate mousse

\$100 PER PERSON

GF=Gluten Free; V=Vegetarian; VE=Vegan

Ask your server how we can make your regular order gluten free.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illnesses, especially if you have certain medical conditions